# **Tossed Salad C075**

Number of Servings: 75 (45.36 g per serving)

Amount	Measure	Ingredient
4 1/2	lb	Lettuce, iceberg, shredded
1 1/2	lb	Carrots, fresh, grated
12.00	oz	Cabbage, red, fresh, shredded
9.00	OZ	Celery, fresh, diced
3.00	oz	Peppers, bell, green, sweet, fresh, chpd

Nutri Serving Size Servings Pe	(45g)		cts
Amount Per Se	rving		
Calories 10	Ca	lories fro	m Fat
		% D:	aily Valu
Total Fat 0g	1		09
Saturated	Fat 0g		09
Trans Fat	0g		
Cholestero	Cholesterol 0mg		
Sodium 15r	19		
Total Carbo	hydrate	2g	19
Dietary Fi	ber 1g		49
Sugars 1g	3		
Protein 0g			
	101		2.00/
Vitamin A 35		Vitamin (	38%
Calcium 0%	•	Iron 0%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg

### Instructions

Prepare vegetables and weigh out as described above and combine. Serve 1/2 c/serving

May serve larger serving adjusting amounts of ingredients and recipe yield. In Choice Menu #44 serve with 1 T. Orange Vinegarette Dressing.

### Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

### Storing:

- Store refrigerated left overs at an internal temperature of 32 - 36 F.

## Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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